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Preserved Vegetables: DRAFT FOR COMMENTS

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Preserved Vegetables (GB2714) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their application is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will substitute GB2714-1996 Hygienic Standard for Preserved Vegetables.

BEGIN TRANSLATION

Items noted in the translation of GB2714-XXXX Hygienic Standard for Preserved Vegetables:

- The structure and format of the original Standard is revised. The requirements for raw materials, food additive usage, hygienic requirements for production and processing, as well as packaging, labeling, storage and transportation are added to this Standard.

Drafting Units of this Standard include: Beijing Disease Prevention and Control Center and the Beijing Preserved Food Industry Company.

Individual drafters of this Standard include: Ding Xiuying, Hu Keqiang, Ran Chunsheng, Zhou Goucheng, Liu Fuling, Liang Jin and Zhang Zheng.

GB 2714-XXXX Hygienic Standard for Preserved Vegetables

1. Scope

This Standard identifies the requirements for preserved vegetables, food additives, hygienic requirements for production and processing, and testing methods. This Standard applies to pickled vegetables, fermented and non-fermented vegetables, and various preserved vegetables.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB/T 4789.32 Food Hygiene Microbiological Inspection of Grains, Fruits and Vegetables

GB/T 5009.54 Analysis Methods of Hygienic Standard for Preserved Vegetables

GB 7718 National Standard of Food Labels

GB 14881 National Standard for Food Enterprises

3. Requirements

3.1. Raw Material Requirements

Shall conform to relevant standards and regulations.

3.2. Sensory Requirements

Shall possess the intrinsic color, smell and taste of preserved vegetables, without any impurity, unpleasant odor, or molds.

3.3. Physical Requirements

Shall conform to the regulations in Table 1.

Table 1. Physical Requirements

Item	Requirements
Total Arsenic (As), mg/kg =	0.5
Lead (Pb), mg/kg =	1
Nitrite (in NaNO ₂), mg/kg =	20

3.4. Microorganism Requirements

Shall conform to the regulations in Table 2.

Table 2. Microorganism Requirements

Item	Requirements
Coliform group, MPN/100g bulk = bottle (bag) =	90 30
Pathogen (salmonella, shiga bacillus, staphylococcus aureus)	Must not be detected

4. Food Additives

4.1. The quality of food additives shall conform to relevant standards and regulations.

4.2. The variety and amount of food additives shall conform to relevant standards and regulations.

5. Hygienic Requirements for Production and Processing

Shall conform to the regulations in GB14881.

6. Packaging

The packaging container and material shall conform to relevant hygienic standards and regulations.

7. Labeling

Labeling on shaped package shall conform to GB7718.

8. Storage and Transportation

8.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

8.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

9. Testing Methods

9.1. Total amount of arsenic, lead, and nitrite
Determined in accordance with GB/T 5009.54.

9.2. Coliform group and pathogens
Determined in accordance with GB/T 4789.32.

END TRANSLATION